



Fried Oysters

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| 1 qt. select oysters | $\frac{1}{8}$ tsp. pepper |
| 2 eggs, broken | 1 cup bread crumbs or cracker crumbs |
| 2 tbsp. milk | or corn meal |
| 1 tsp. salt | |

Drain oysters. Mix eggs, milk, and seasonings. Dip oysters in egg mixture and roll in crumbs. Fry in hot fat; when brown on one side turn and brown other side. Cooking time about 5 minutes. Drain on absorbent paper. Serve immediately with slices of lemon or tartar sauce. Serves 6.

Oyster a La King

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| 1 pt. oysters | 2 cups milk |
| $\frac{1}{4}$ cup celery, diced | 1 egg, beaten |
| $\frac{1}{4}$ cup green pepper, diced | 1 tbsp. pimiento, chopped |
| 4 tbsp. butter | 1 tsp. salt |
| 5 tbsp. flour | $\frac{1}{8}$ tsp. pepper |

Simmer oysters in their liquor for about 5 minutes or until edges begin to curl. Drain. Cook celery and green pepper in butter until tender. Blend in flour, add milk, and cook until thick, stirring constantly. Into beaten egg, stir a little of the hot sauce, then add egg mixture to sauce, stirring constantly. Add oysters, seasonings, and heat thoroughly. Serve in patty shells or on buttered toast. Serves 6.

Deviled Oysters

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| 36 Shell oysters | Few groins cayenne |
| 2 tbsp. onion, minced | 1 tsp. prepared mustard |
| 2 tbsp. butter | 1 tsp. Worcestershire sauce |
| 4 tbsp. flour | 1 tsp. parsley, chopped |
| $1\frac{1}{2}$ cups milk | 1 egg, beaten |
| 1 tsp. salt | $\frac{1}{2}$ cup bread crumbs |
| $\frac{1}{4}$ tsp. nutmeg | 2 tbsp. butter |

Shuck and chop oysters. Cook onion in butter until tender. Blend in flour, add milk, and cook until thick, stirring constantly. Add seasonings, beaten egg, and oysters, and heat. Fill deep halves of oyster shells with cream mixture, cover with buttered crumbs. Bake in hot oven, 400 F., for 10 minutes, or until brown. Serves 6.